

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

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Washington, D. C.

May 7, 1949

Director of N.C.A. Raw Products Bureau Meets with Agricultural Research Committees in Western States

During the recent trip of Dr. Charles H. Mahoney to Utah, California, Washington and Oregon, emphasis was placed upon the need for more intensive research on canners' problems in those areas in conferences held in those States with Experiment Station Directors and their research staffs. Assistance also was offered those groups in planning projects which would yield the type of information canners are seeking.

In Utah he was joined by members of the Utah canners' Agricultural Research Committee, in conferences held with the Director of the Utah Station and with heads of the Departments of Fruits and Vegetables, Entomology, Plant Pathology and Agricultural Economics. Work now in progress at that Station was reviewed in detail by members of these departments, covering not only production research but also breeding of new varieties, insect and disease control experiments, and economic studies of production costs. The canners' committee then presented its ideas regarding this work, adding comments and suggestions which it was felt might speed results. Appreciation of this assistance was expressed by the Director of the Station and his staff.

One of the first conferences held in California after Dr. Mahoney's arrival there was that participated in by representatives from the Canners League, the insecticide industry and entomologists from the University of California, at which the general situation with respect to insecticidal residues in canned foods was discussed. Dr. Mahoney also addressed a meeting arranged by the Canners League for fieldmen and plant superintendents attending the League convention, at which he emphasized that precision techniques capable of being correlated with canning plant operations now are available for more adequate quality control in the field.

Subsequently many other conferences were held in California with members of the Operating Committee of the Canners League and with the research personnel in horticulture, vegetable crops, and entomology at the California Experiment Station at Davis and Berkeley, to discuss experimental work for the coming season. Dr. Mahoney's headquarters while in California were at the Association's

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Room Reservations for May Meeting of Directors

The Association still is without advice from a number of members of the Administrative Council, Board of Directors, and the following Committees—Scientific Research, Agricultural Policy, Buildings, and Budget—regarding their attendance at the May meetings. The Hotel Statler has set May 11 as the final deadline for reservations.

It is again urged that prompt requests be made for hotel reservations through this office if space is desired at the Statler. These requests should be addressed to Miss Helen Tate, National Canners Association, 1739 H Street, N. W., Washington 6, D. C. All Washington hotels are heavily booked for the week of the N.C.A. meetings and it is urgent that assignments be made as soon as possible. Permission is again asked to assign rooms for double occupancy in as many cases as possible. The Association will appreciate being advised where direct reservations have been made at hotels other than the Statler. If canners have made room requests direct to other hotels than the Statler it would be advisable for them to obtain confirmations.

If members plan arrivals later in the day than 6 p.m., such advice should be sent to Miss Tate or to the hotel where the reservation is made, since Washington hotels do not hold reservations that have been uncalled for by that hour.

Net Contents Statements

Single copies of *Net Contents Statements for Canned Food Labels* have been mailed to each member.

Farm Bureau Representative To Address Board Meeting

Hassil E. Schenck, a director and member of the executive committee of the American Farm Bureau Federation, will discuss "The National Program for Agriculture" in a luncheon address before the N.C.A. Board of Directors on May 20.

Mr. Schenck has been active in the Farm Bureau since 1919, and now is regarded as one of the top men in the organization. He has been president of the Indiana Farm Bureau since 1936.

He was chosen three years ago to be a United States delegate to the Inter-American Conference on Agriculture in Caracas, Venezuela, and two years ago attended the International Federation of Agricultural Producers at The Hague as a delegate of the American Farm Bureau Federation.

Food and Drug Activities Pictured in Movie Short

The activities of the Food and Drug Administration are pictured graphically in a new movie short in the R.K.O. Pathe series "This is America." The film presents the inside story of how FDA conducts its investigative and enforcement work in the maintenance of Federal standards.

Entitled "Fraud Fighters," the film uses as a typical sample of FDA work the tracing of a "cure-all" drug, the measures taken by inspectors and investigators to prove its danger and worthlessness, and the steps taken in the public interest to remove the offending product from the market and stop its manufacture.

Scenes from the film also deal with various phases of FDA work in the fields of food and cosmetics. They highlight phases of the laboratory, administrative and field work carried on under terms of the Federal Food, Drug, and Cosmetic Act.

Members interested in viewing the picture may find out from their local theater manager when it is scheduled for showing.

RAW PRODUCTS

USDA Suggests Insecticides For Control of Grasshoppers

Farmers this year will have new methods to help them save their crops and pasture lands from plagues of grasshoppers. Chlordane and toxaphene, two new insecticides, now are recommended by entomologists of the U. S. Department of Agriculture for the control of these pests when they occur in outbreak proportions. Like most insecticides, these new chemicals are poisonous and should be handled carefully, USDA points out.

Both chemicals will be available during the coming grasshopper season. They may be purchased in several formulations which can be applied as emulsions, wettable powders, or dusts, from ground equipment or airplanes.

Outbreaks of grasshoppers now are expected in widespread areas. Recently-completed surveys by the Bureau of Entomology and Plant Quarantine, with cooperating agencies, indicate that heavy infestations may occur from Illinois and Michigan to California, and Texas to Canada. Unless the weather is unfavorable to the hatching and development of the grasshoppers, or parasites, predators, or disease come to the aid of the farmers, many people will be forced to fight the insects to save their crops.

The entomologists have determined that either chemical is really effective in grasshopper control. Grasshoppers are killed quickly when they are hit with the insecticides, or when they eat vegetation treated with them. In some instances, grasshoppers eating poisoned vegetation have been killed two or three weeks after the chemicals were applied.

The rate of application recommended by USDA is 1 pound of technical chlordane, or 1.5 pounds of technical toxaphene per acre when applying sprays. Use 1.5 pounds of chlordane or 2 pounds of toxaphene per acre when applying dusts, USDA advises.

Treat infestations of hoppers as they leave the egg beds, before they get into crops, USDA says. Grasshoppers usually hatch from along roadsides, edges of fields, canal banks, areas of idle land, or, sometimes in the fields themselves, an announcement states.

To avoid possible poisoning effects, treated forage should not be fed to dairy cows, the entomologists warn, or

to stock being fed out for slaughter.

The release adds: "Don't apply these insecticides to fruit or vegetables about ready for consumption, or to the parts of the plants that will be eaten unless residues can and will be removed by washing or stripping."

Baits should be used only in fields growing canning crops.

Farmers who want more complete information about grasshopper control by the new methods should contact their local county agent.

CCC Policy on Dry Beans

"Commodity Credit Corporation has no intention of selling beans which may be acquired by the Corporation under its 1948-crop price support program in a way which might disrupt domestic markets," the CCC has said in a statement.

"In offering to sell beans that may be acquired under the support program by CCC, no beans in good condition will be sold into domestic channels for less than the 1948 support price plus handling, storage and transportation costs. This is in accord with the Department's domestic sales price policy announced on December 10, 1948. For dry edible beans, a storable commodity, the policy is to recover costs to CCC."

Raw Products Research

(Concluded from page 183)

laboratory in San Francisco, which provided opportunity for detailed discussions with Dr. J. Russell Esty and his staff there on the problem of insecticidal residues on certain fruits and vegetables.

Late in March Dr. Mahoney attended the San Francisco meeting of the American Chemical Society, at which Dr. A. J. Lehman of the Food and Drug Administration presented his discussion on the toxicological effects of insecticides, including his statement on residue limits. Dr. Lehman's paper on this subject was reproduced in the INFORMATION LETTER of April 23.

During conferences held in Washington and Oregon Dr. Mahoney was accompanied by the Secretary of the Northwest Cannery Association and its Agricultural Research Committee. A visit was first made to Corvallis, Ore., to meet the Director of the Experiment Station there and members of his staff. One of the topics discussed was the need for stepping up the research on the sclerotinia problem on Blue Lake beans, and assur-

ances were given that this project would receive priority during the coming season.

A visit was then made to Walla Walla, Wash., to meet with the technical staff there working on the pea aphid control project. This work is one of the outstanding projects in the United States, involving cooperation between Federal research entomologists and engineers, state entomologists from Washington, Oregon and Idaho, and plant pathologists interested in pea virus diseases. The present status of this work was reviewed and plans for 1949 outlined. A number of constructive suggestions were made by members of the canners' research group. The next stop was at Pullman, where meetings were held with the Director of the Washington Experiment Station and his staff to discuss the research work in progress there on pears and apples.

Upon his return to California from this trip to the Northwest, Dr. Mahoney visited the southern part of that State in order to pursue more intensive previous contacts made in that area, acquainting canners with the functions of the Raw Products Bureau and learning more about problems encountered by fruit and vegetable canners operating there. Visits were also made to the California Agricultural Experiment Station at Riverside to review work being done at that station on insect control and to the California Institute of Technology to observe the plant physiological research being carried on there to determine the influence of day and night temperatures on fruit setting on tomatoes.

Invitations to Bid

★ Quartermaster Purchasing Office—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif. (Western Branch).

Veterans Administration—Procurement Division, Veterans Administration Building, Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The Army has invited sealed bids to furnish the following:

CANNED SPINACH—12,753 dozen No. 10 and 15,308 dozen No. 2½, or 22,963 dozen No. 2 cans. Bids due at Chicago under serial No. QM-11-188-49-1198 by May 18.

CANNED SPINACH—49,678 dozen No. 10, 180,295 dozen No. 2½, or 270,444 dozen No. 2 cans. Bids due at Chicago under serial No. QM-11-188-49-1140 by May 18.

The Veterans Administration has invited sealed bids to furnish the following:

CANNED GRAPEFRUIT—12,584 dozen No. 2 cans. Bids due under invitation No. 292-S by May 13.

CANNED ASPARAGUS—3,750 dozen No. 10, 13,774 dozen No. 2½, or 19,909 dozen No. 2 cans. Bids due under invitation No. 293-S by May 13.

FOREIGN TRADE

Almost All Canned Foods Free From Export License Control

The list of commodities which may be exported to any destination in the world without a validated export license now includes all canned foods except certain canned meats, baby food consisting primarily of meat, and chicken.

The Office of International Trade, U. S. Department of Commerce, last week added to that list a variety of canned foods. The items removed from export control are on the "GRO list." Canned fruits and vegetables have been on the GRO list for several months (see INFORMATION LETTER of November 27, 1948, page 380).

Only canned meats—beef, pork, sausage, bologna, frankfurters—and canned chicken and canned baby food whose chief value is meat now remain under export control.

Canned foods listed in Comprehensive Export Bulletin No. 524 as being on the GRO list are:

Schedule B Number	Commodity
008900	Canned meats: duck, game, geese livers, poultry (except chicken and turkeys, beef, pork, sausage, bologna, frankfurters, and baby food, meat, or chief value meat)
008400-008650	Canned fish
008700-008898	Canned shellfish
008998	Fish, prepared or preserved, n.e.s. (include cakes, balls, paste, sauce, caviar, and roe)
008998	Shellfish, prepared or preserved, n.e.s.
124100-124990	Canned vegetables and vegetable juices
125000	Pickles, cucumber
125100	Ketchup, chili sauce, and other tomato table sauces
180100-185098	Fruits and preparations

Citrus Export Program To End

The U. S. Department of Agriculture has announced that the citrus fruit export program will be terminated effective at midnight, May 7. Contracts for export entered into under this program prior to the effective time and date of termination will not be affected.

Under the provisions of this program, which became effective last December 1, benefit payments of not more than 25 percent of the f.a.s. price were made to United States exporters of citrus fruits to encourage exports of fresh and processed citrus fruits and juices to certain European coun-

tries eligible to receive aid under the Foreign Assistance Act of 1948. Sales to the United Kingdom also became eligible as of April 13, 1949. As previously announced by the Department such sales were not eligible for payment under this program until one million gallons of citrus juice concentrate had been purchased by the United Kingdom.

The equivalent of 376,668 boxes of citrus had been exported or earmarked for export by April 16, 1949, under this program, at an approximate cost to the Department of \$345,516.

"The program is being terminated because of reduced citrus supplies due to freezes in California, Arizona, and Texas," the Department said.

MEETINGS

Wisconsin Canners Association

The annual convention of the Wisconsin Canners Association will be held November 7-8 at the Schroeder Hotel, Milwaukee, according to an announcement by Marvin P. Verhulst, executive secretary.

Michigan Canners Association

The fall meeting of the Michigan Canners Association will be held at the Pantlind Hotel, Grand Rapids, on November 28-29, it has been announced by R. M. Roberts, secretary-treasurer.

Indiana Canners Association

The annual fall convention of the Indiana Canners Association will be held December 1-2 at the Claypool Hotel, Indianapolis, it has been announced by A. F. Dreyer, secretary-treasurer.

Forthcoming Meetings

May 19-20—NATIONAL CANNERS ASSOCIATION, Board of Directors Meeting, Hotel Statler, Washington, D. C.

May 19-20—Ozark Canners Association, Spring Meeting, Muskogee, Okla.

May 24—Tidewater Canners Association of Virginia, Inc., Annual Meeting, The Tides Inn, Irvington, Va.

May 30-31—U. S. Wholesale Grocers Association, Annual Convention, Municipal Auditorium, St. Louis, Mo.

June 8-7—Michigan Canners Association, Spring Meeting, Park Place Hotel, Traverse City, Mich.

June 8-9—Grocery Manufacturers of America, Inc., Midyear Meeting, Cavalier Hotel, Virginia Beach, Va.

June 13-14—Maine Canners Association, Summer Meeting, Lakewood, near Skowhegan.

July 10-15—Institute of Food Technologists, 1949 Annual Meeting, San Francisco, Calif.

July 13-22—Canners' Technicians School, conducted by Indiana Canners Association, Purdue University, Lafayette, Ind.

July 27-August 5—Canners' Technicians School, conducted by Association of New York State Canners, Inc., Geneva Experiment Station, Geneva, N. Y.

October 12-15—National Association of Food Chains, Annual Meeting, Washington, D. C.

October 21-23—Florida Canners Association, 18th Annual Meeting, Sheraton Plaza Hotel, Daytona Beach, Fla.

November 7-8—Wisconsin Canners Association, Annual Convention, Schroeder Hotel, Milwaukee, Wis.

November 14-16—Grocery Manufacturers of America, Inc., 41st Annual Meeting, Waldorf-Astoria, New York.

November 21-23—Pennsylvania Canners Association, 85th Annual Convention, Penn-Harris Hotel, Harrisburg.

November 28-30—Michigan Canners Association, Fall Meeting, Pantlind Hotel, Grand Rapids, Mich.

December 1-2—Tri-State Packers Association, 45th Annual Meeting, Mayflower Hotel, Washington, D. C.

December 1-2—Indiana Canners Association, Fall Convention, Claypool Hotel, Indianapolis.

January 22-31—Annual Conventions of NATIONAL CANNERS ASSOCIATION, National Food Brokers Association, and Canning Machinery & Supplies Association, Atlantic City, N. J.

March 9-10—Canners League of California, Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco, Calif.

March 23-24—Canners League of California, Annual Convention, Biltmore Hotel, Santa Barbara, Calif.

PUBLICITY

Importance of Vegetable Crops

The statistical importance and geographical distribution of the Nation's vegetable crops are described briefly in an article by Dr. Charles H. Mahoney, Director of the Association's Raw Products Bureau, in the March-April issue of *Fertilizer Review*, official publication of the National Fertilizer Association.

The article points out the increased per capita consumption of both fresh and canned vegetables in the diet—canned having shown by far the greater increase—and also cites the need for the vegetable grower, the plant scientist, and the soils worker to cooperate in producing vegetable crops which are attractive, wholesome, and high in nutritive value.

The *Fertilizer Review* is devoted to the advancement of agriculture through an enlarged and more judicious use of fertilizer. Over 30,000 copies are distributed to farmers, the farm press, county, State and Federal workers, and the fertilizer industry.

Parade Magazine

"Let's Have Croquettes!" is the title of a one-page illustrated recipe of the May 8 issue of the *Parade* magazine foods section. Beth Meriman, *Parade* food editor, shows the making of "Baked Salmon Croquettes." A series of three how-to-do-it pictures with directions for making the croquettes accompanies a half-page picture of the finished product. Liberal use of canned foods is found in the recipes for croquette variations.

Parade is the magazine section of Sunday newspapers and is distributed by 24 newspapers in leading cities in the United States.

STANDARDS

Canned RSP Cherry Standards

A proposed revision of United States standards for grades of canned red sour (tart) pitted cherries to be issued by the Production and Marketing Administration, USDA, is published in the *Federal Register* of April 27. Copies of the proposed revision may be obtained from PMA. Comments, if any, should be filed with PMA within 30 days of publication.

STATISTICS

Canned Tomato Stocks

Shipments of canned tomatoes during March, 1949, of 1.7 million actual cases were 38 percent greater than shipments of 1.2 million actual cases during February, 1948, the Association's Division of Statistics reports.

April 1, 1949, canner stocks of 6.0 million cases were about 32 percent greater than the 4.6 million cases in canners' hands April 1, 1948.

Canner Stocks and Shipments Canned Tomatoes

	1947-48	1948-49
	(actual cases)	
Carryover, July 1.....	362,295	1,949,713
Pack.....	23,986,993	21,466,688
Total supply.....	24,349,288	23,416,401
Total stocks, April 1.....	4,573,564	6,015,093
Shipments during March.....	1,202,005	1,663,530
Shipments, July 1 to Apr. 1.....	19,775,724	17,401,308

On the basis of 24/2's, April 1, 1949, stocks amounted to 7,059,000 cases, as compared with 5,690,000 cases on April 1, 1948.

1948 Pack of Canned Spinach

The 1948 pack of 4,347,628 actual cases of canned spinach was 29 percent greater than the 1947 pack of 3,371,573 actual cases but was lower than any other previous year since 1940, according to the Association's Division of Statistics. The 1948 spinach pack, on the basis of equivalent 24/2's, totaled 4,989,290 cases, and

is larger than the 1947 pack of 3,908,951 cases.

In addition to the above spinach pack, 1,532,490 actual cases of turnip greens, mustard greens and other greens were packed, as compared with 809,747 actual cases in 1947. Of this pack 868,225 were turnip greens; 451,752 mustard greens and 212,513 other greens.

1948 Spinach Pack

	24/2	48/1P	24/2½	6/10	Misc.* Tin & Glass	Total
New York.....	44,790	5,442	25,409	28,457	18,316	122,414
Md. & Delaware.....	118,482		56,891	40,461	83,271	299,105
Ozark Territory.....	704,114	76,894	120,653	217,393		1,119,054
Texas.....	631,779	26,416	90,656	98,037		846,888
California.....	669,557	47,468	392,464	295,028	49,058	1,483,575
Other States.....	186,216		187,903	85,778	76,697	506,592
Total.....	2,854,938	156,220	843,976	765,182	227,342	4,347,628

* The pack of 48/8Z is included in miscellaneous.

California Sardine Industry Production for 5-Year Period

The pack of canned sardines in California during the 1948-49 season totaled 2,643,583 cases of ovals or equivalent, compared with 1,487,320 cases in 1946-47, according to the

California Sardine Products Institute. The production of the industry according to type of operation during the past five years is shown in the following table:

California Sardine Catch, Oil and Meal Production, and Case Pack

(Seasons 1944-45 to 1948-49, inclusive)

Season	Straight reduction plants (Number)	Canning & reduction plants (Number)	Sardine catch (Tons)	Oil output (Gallons)	Meal output (Tons)	Canned pack (Cases)
1944-45.....	38	37	548,415	17,702,612	83,973	3,655,457
1945-46.....	43	43	396,090	11,231,584	56,543	3,750,543
1946-47.....	58	43	227,716	4,134,869	31,182	2,719,274
1947-48.....	62	47	110,237	1,723,798	13,555	1,487,320
1948-49.....	59	47	189,848	2,014,568	17,284	2,643,583

* During the 1946-47 season 32 plants did not receive sardines; during 1947-48, 58; and during 1948-49, 61.

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